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Appn. No. 09/188,022
Amdt. dated December 11, 2003
Reply to Office Action dated September 16, 2003

Amendments to the Claims:

This listing of claims will replace all prior versions, and listings of claims in the application:

Listing of Claims:

Claim 1 (currently amended): An Agglomerated starch-based product consisting of starch and maltodextrin wherein at least 80% w/w of the discrete particles of said agglomerated starch-based product are greater than 100 microns, and characterised in that:

- a) each particle is an agglomeration of randomly distributed fine grains of starch and maltodextrin, and
- b) said agglomerated starch-based product instantly disperses and simultaneously develops its full viscosity in a cold water-containing liquid medium.

Claim 2 (currently amended): The agglomerated Agglomerated starch-based product according to claim 1, characterised in that its full viscosity in cold milk is developed in less than 10 minutes, preferably less than 8 minutes, more preferably less than 5 minutes.

Claim 3 (currently amended): The agglomerated Agglomerated starch-based product according to claim 1 or 2, characterised in that maltodextrin is present in an amount of from 5% w/w to 95% w/w on dry base of the agglomerated starch-based product, preferably from 10% w/w to 75% w/w, and more preferably from 15% w/w to 50% w/w, most preferably in an amount of from 15% w/w to 49% w/w.

Claim 4 (currently amended): A dry mix Dry mixes for making food preparations characterised in that the dry mixes mix comprise comprises an agglomerated starch-based product consisting of starch and maltodextrin and at least 80% w/w of the discrete particles of said agglomerated starch-based product are greater than 100 microns, and wherein each particle is an agglomeration of randomly distributed fine grains of starch and maltodextrin,

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and said agglomerated starch-based product instantly disperses and simultaneously develops its full viscosity in a cold water-containing liquid medium.

Claim 5 (currently amended): The dry mix Dry mixes according to claim 4, characterised in that the dry mixes contain mix contains said agglomerated starch-based product in an amount of from 10% w/w and 99% w/w, preferably from 10% w/w to 95% w/w, more preferably from 10% w/w to 80% w/w on dry base.

Claim 6 (currently amended): Food compositions containing a dry mixes mix according to claim 4 or 5, characterised in that the food compositions are selected from the group consisting of instant bakery products, dairy products, instant sauces, soups, instant desserts and drink powders.

Claim 7 (currently amended): A dry pudding mix containing a dry mix according to claim 4 or 5, characterised in that said dry mix comprises from 20% w/w to 80% w/w agglomerated starch-based product, [preferably from 40% w/w to 80% w/w, more preferably from 50% w/w to 60% w/w, and said agglomerated starch-based product comprises from 15% w/w to 40% w/w maltodextrin.

Claim 8 (new): The agglomerated starch-based product according to claim 2, wherein said agglomerated starch-based product develops its full viscosity in cold milk in less than 10 minutes.

Claim 9 (new): The agglomerated starch-based product according to claim 2, wherein said agglomerated starch-based product develops its full viscosity in cold milk in less than 8 minutes.

Claim 10 (new): The agglomerated starch-based product according to claim 2, wherein said agglomerated starch-based product develops its full viscosity in cold milk in less than 5 minutes.

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Claim 11 (new): The agglomerated starch-based product according to claim 3, wherein said maltodextrin is present in an amount of from 10% w/w to 75% w/w.

Claim 12 (new): The agglomerated starch-based product according to claim 3, wherein said maltodextrin is present in an amount of from 15% w/w to 50% w/w.

Claim 13 (new): The agglomerated starch-based product according to claim 3, wherein said maltodextrin is present in an amount of from 15% w/w to 40% w/w.

Claim 14 (new): The agglomerated starch-based product according to claim 3, wherein said agglomerated starch-based product develops its full viscosity in cold milk in less than 8 minutes.

Claim 15 (new): The agglomerated starch-based product according to claim 3, wherein said agglomerated starch-based product develops its full viscosity in cold milk in less than 5 minutes.

Claim 16 (new): The dry mix according to claim 4, wherein the dry mix contains said agglomerated starch-based product in an amount of from 10% w/w to 95% w/w.

Claim 17 (new): The dry mix according to claim 4, wherein the dry mix contains said agglomerated starch-based product in an amount of from 10% w/w to 80% w/w.

Claim 18 (new): The dry pudding mix according to claim 7, wherein said dry mix comprises 40% w/w to 80% w/w of said agglomerated starch-based product.

Claim 19 (new): The dry pudding mix according to claim 7, wherein said dry mix comprises 50% w/w to 60% w/w of said agglomerated starch-based product.

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Claim 20 (new): A dry food mix that contains 10% w/w and 99% w/w of a agglomerated starch-based product, wherein said agglomerated starch-based product consists of a homogeneous powder of discrete particles that are agglomerates of randomly distributed fine grains of starch and maltodextrin, at least 80% w/w of said discrete particles are greater than 100 microns but less than 1000 microns, said maltodextrin having a dextrose equivalent (DE) of up to 20, said agglomerated starch-based product contains from 5% w/w to 95% w/w on dry basis of maltodextrin, and said agglomerated starch-based product instantly disperses and simultaneously develops its full viscosity in a cold water-containing liquid medium.